

Adega Ponte da Boga, Godello, DO Ribeira Sacra, Spain, 2023

Producer Profile

Deep in Galicia's Ribeira Sacra region, on the banks of the River Sil, Adega Ponte da Boga nestles amongst precipitous and ancient terraced slopes.

At harvest time, workers descend as if on a pilgrimage to pick the fruit from these steep, narrow terraces. Delicate hands and nimble feet ensure the grapes are passed up the slopes to the winery to begin the next stage of their journey. From vines, often in excess of 100 years old, come fresh elegant expressions of Albarino, Godello, Mencia and rare Merenzao and Blanco Lexítimo. Cooled by the bracing Atlantic air and basking in the warmth of Galician's sunlight these precariously placed vines produce wines of authenticity and heritage.

Viticulture

The vines are grown in an atlantic climate with a continental influence. Integrated viticulture. Double Cordon de Royat. Schists and sandy clay over pebbles.

Winemaking

Pressing and fermentation in stainless steel tanks followed by ageing on the lees for 5 months in stainless steel. A small proportion is fermented in French Oak for additional complexity.

Tasting Note

A greenish yellow colour, with a subtle yet complex and well structured citrus profile with a touch of pear. This follows with nuances of herb and jasmine, whilst the palate is a refreshing mouth full of pear, green apple and mineral notes.

Food Matching

Excellent with fish, shellfish especially prawns as well as poultry.



Product code: 3697

Technical Details

Varieties:

Godello 100%



ABV: 13.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 3 Months

Type: 2nd Use French Oak
500L

% wine oaked: 3

% new oak: None

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